

Monday 6<sup>th</sup> July

## Something whilst you wait...

Freshly baked bread with English butter	1.25
Whole roasted garlic with fresh bread, oil & balsamic	3.95
Pork pie & pickles	3.95
Green olives	3.00

## Starters

Chilled garden pea & watercress soup with mint foam	5.00 [v]
Puff pastry, heritage carrots, fennel, coriander, almonds Feta cheese, orange dressing, black & white sesame seeds	6.50 [v][n]
Oven baked mushrooms, garlic & spinach with Kentish Blue cheese & pine nuts	6.50 [n]
Fillet of smoked mackerel with golden & blushed beetroot & horseradish crème fraiche	7.50
Seared scallops, chorizo & mango salsa	9.50
Ham hock & parsley terrine, fruit chutney & bread	6.95
Harissa chicken skewer, cous cous, sumac yogurt	6.00

## Lunch Classics

*Mon-Fri 12-3 Sat 12-4*

Highfield Farm steak sandwich, béarnaise sauce, caramelised onions, dressed leaves & steak cut chips	9.50
Lemon chicken sandwich, balsamic mayonnaise, dressed leaves & steak cut chips	8.50
The "ploughman's": Winterdale Shaw cheese, apple, celery, pickles, chutney & fresh bread	7.95
The "deli board": a selection of ham, pork pie, English cheeses, pickles, bread & chutney	12.50

## Georgina & Little Dragons

Cheese & tomato sandwich, dressed leaves & steak cut chips	4.50
Bridge Farm sausage, sautéed potatoes & a selection of seasonal vegetables	6.00
Chicken, sautéed potatoes & a selection of seasonal vegetables	6.00
Kid's ice cream with chocolate sauce	2.00

## Mains

Vegetable spring rolls with soy & honey sauce & glass noodle salad	10.50 [v]
Mezze of roasted vegetables, corn on the cob, jewelled cous cous, humus & flat bread	10.50 [v]
Cauliflower & black truffle risotto with parmesan cheese	10.50 [v]
G&D fish cake, wilted spinach, peas & dill butter sauce	11.50
Chicken supreme with Jersey Royal potatoes & compote of tomato, olive & rosemary	13.95
G&D venison burger, spiced tomato & mint relish with dressed leaves & steak cut chips	13.25
"Paella" Chicken, pork belly, chorizo & saffron rice	11.95
Lamb rump, carrot puree, savoy & sautéed potatoes	15.50

## Sides

Savoy	3.00	Jersey Royals	3.00
Dressed leaves	2.50	Steak cut chips	3.00

## The Grill

Rump Steak (8oz) <i>Served with dressed leaves, steak cut chips &amp; choice of: Peppercorn, béarnaise or roasted garlic butter</i>	16.95
Rib Eye Steak (8oz) <i>Served with dressed leaves, steak cut chips &amp; choice of: Peppercorn, béarnaise or roasted garlic butter</i>	19.50

## Desserts

Chocolate praline slice with clotted cream	6.00 [n]
Lemon posset & shortbread	6.00
English strawberry Eton mess	6.00
Warm Almond, raspberry & coconut cake with custard	6.00 [n]
2 scoops of Taywell ice cream or sorbet with biscotti <i>Vanilla, chocolate, pistachio, honeycomb or caramel fudge Pear or mandarin sorbet.</i>	3.95 [n]
A selection of British cheeses, crackers, celery, grapes & chutney ( <i>Kentish Blue, Tunworth, &amp; Winterdale Shaw Cheddar</i> )	7.50

 /GeorgeChipstead  @GeorgeChipstead

The George & Dragon Chipstead is a proud supporter of small farms & British produce, wherever possible we try to buy ingredients that are Organic, Free Range & GM Free. All our ingredients are bought daily from farms and fishermen, which means there may be times when we run out of some dishes. We apologise for any disappointment this might cause, but we don't agree in offering frozen alternatives. We cannot guarantee that dishes do not contain traces of nut, and ask that you please inform us of any allergies. A written statement showing all menu items and whether they include any allergens can be provided on request. As all food is cooked fresh, at certain times this may mean a longer than average wait for your food.

All prices are quoted in £ and inclusive of VAT. 10% discretionary service charge for parties of 6 or more & outside tables is added.

All tips & service charge are fairly distributed among all staff that have worked today.